

AMENDMENTS TO THE SPECIFICATION

At page 2, after line 25, please insert the following paragraphs:

--US 6503547 describes a method of storing perishable products under an atmosphere comprising ozone in the range 20 to 500 ppb to reduce spoilage, the ozone having a bacteriocidal and fungicidal effect.

JP2003102268 describes a method of growing mushrooms under an atmosphere comprising ozone in the range 100 to 3000 ppb to sterilise the mushrooms.

WO 90/02572 describes a method of treating produce with ozone concentrations of 100 to 10 000 ppb to destroy bacteria and fungi.

JP 2001061460 describes an ozone concentration controller for use in a warehouse storing foodstuffs. Ozone is used to disinfect bacteria adhered to foodstuffs.

US6086833 describes a device for mixing ozone with a carrier fluid for use in reducing the microbial content of food.—

Please replace the paragraphs at page 3, lines 17-28 with the following paragraphs:

-- One aspect of the invention provides a method of stimulating the endogenous defense mechanisms of a perishable product against microbial attack for a period of effective defense as specified in Claim 1.

Another aspect of the invention provides an apparatus whose purpose is to generate ozone and distribute it through a matrix containing perishable products, in such a manner that the atmospheric concentration of ozone is maintained within the said prescribed concentration limits as specified in Claim 10.--